

The CiPAAS Store -
Scottsdale Police Department 50th Anniversary Gala

TICKETS CANNOT BE PURCHASED AT THE DOOR

Order deadline is **WEDNESDAY, FEBRUARY 27, 2013**

**Event Details: Saturday, March 9, 2013,
Chaparral Suites Ballroom, Dinner/Dance
6:00 pm social hour, 7:00 pm doors open
Attire: Business/Semi-formal**

ITEM	Price	Quantity	Amount
SPD 50th Anniversary Gala (per person)	\$35.00		

- ☐ Employee/Volunteer Years of Service _____
- ☐ Retiree/Former Employee Years of Service _____ Year Retired _____
- ☐ Community Member

Attendee Names:

1
2

Meal Choice of Attendee:

- | | | |
|-------------------------------|----------------------------------|-------------------------------------|
| <input type="checkbox"/> Beef | <input type="checkbox"/> Chicken | <input type="checkbox"/> Vegetarian |
| <input type="checkbox"/> Beef | <input type="checkbox"/> Chicken | <input type="checkbox"/> Vegetarian |

Address : _____

Phone : _____ **Email :** _____

Payment Form:

- ☐ Cash ☐ Check (# _____) ***Make your checks payable to CiPAAS***

***Drop off or inter-office form and payment to PDHQ-300 (50th Gala)
Or mail to: CiPAAS, Scottsdale Police Department – 50th Gala
8401 E Indian School Road Scottsdale, AZ 85251***

Seating will be assigned on a first come, first served basis.
For those who want to sit together, add names below (max of 10 to a table)
A reserved table will not be guaranteed until all 10 guests are paid.

1	6
2	7
3	8
4	9
5	10

For more information, please contact :
Chris Vassall, 480-312-1922, cvassall@scottsdaleaz.gov
or Susan Hagen-Smith, 480-312-1926, shagensmith@scottsdaleaz.gov

*Scottsdale Police Department
50th Anniversary Celebration
Dinner Menu*

SALAD

California Field Greens with Asparagus Spears,
Mandarin Orange Segments and Candied Walnuts
Served with a Honey Vinaigrette Dressing

CHOICE OF ENTRÉE

Grilled Prime Top Sirloin Beef
With a Roasted Shallot Mediera Demi-Glace

OR

Sonoran Chicken
Boneless Chicken Breast Stuffed with Artichokes, Sun Dried
Tomatoes, Mozzarella Cheese and Spinach
Topped with a Sun-Dried Tomato Sauce

Served With Beef or Chicken
Seasoned Baby Baked Potatoes
Broccolini with Baby Carrots on a Bed of
Julienne Yellow Squash
Over Fresh Rolls and Butter

OR

Vegetarian Wellington

DESSERT

White Chocolate Raspberry Bomb
White Chocolate Mousse Filled with
Raspberries and Topped with
Ganache and Served on a Painted Plate

COFFEE / TEA

Freshly Brewed Regular and Decaffeinated Coffee
And Select Teas

Social Hour will include Hors d'oeuvres and no Host Bar.